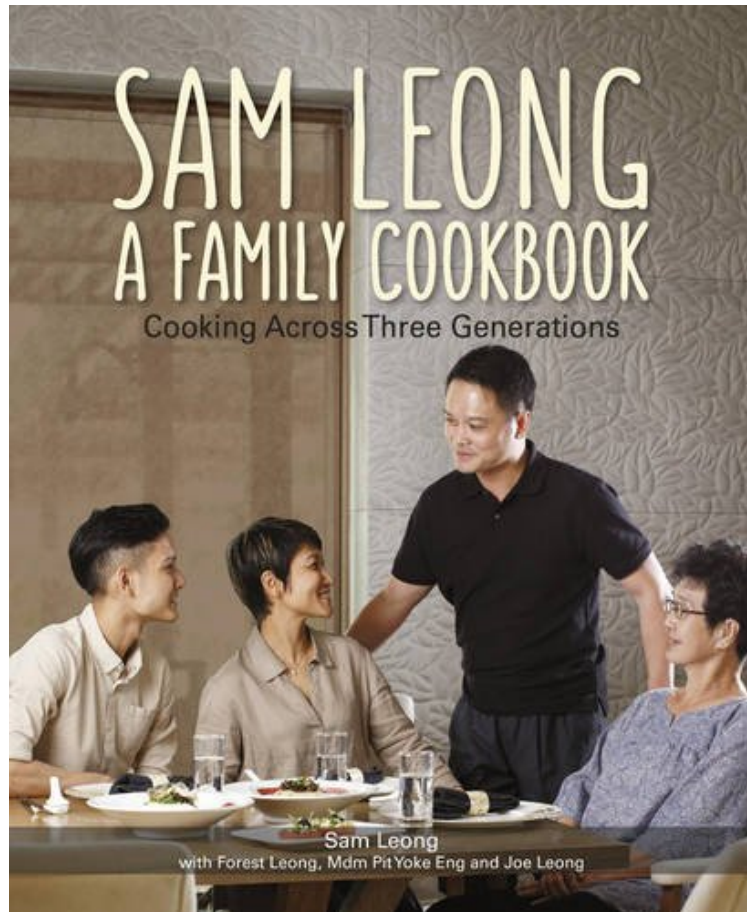


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Sam Leong: A Family Cookbook: Cooking Across Three Generations

Sam Leong

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Sam Leong : Sam Leong: A Family Cookbook: Cooking Across Three Generations before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sam Leong: A Family Cookbook: Cooking Across Three Generations:

Cooking runs in the Leong family. Sam's late father was a renowned Cantonese chef and his mother used to run her own chicken rice stall. His wife, Forest is herself a Thai chef and his son, Joe Leong, is a budding pastry chef. Sam Leong: A Family Cookbook is as much a celebration of food that has kept the Leong family cooking together, as a collection of Chinese family favourites. Put together by Sam and his family, this treasury features recipes for time-tested dishes such as stir-fried chicken with basil leaves, everyday staples such as winter melon soup, and contemporary favourites such as salted egg crab, which Sam himself enjoys preparing and eating together with his family. Bonus

recipes include sweet treats such as tiramisu and vanilla panna cotta, which would not be out of place on any modern Chinese table today. Whether you'll be cooking for or with your family, these dishes will bring you together as you make them a part of your family's dining repertoire for years to come.

About the Author Multiple award-winning Chef Sam Leong is best known as the forerunner of modern Chinese cuisine in Singapore. He started his career training under his father, a chef renowned for his shark's fin dishes, then proceeded to work at the Hilton Kuching and Novotel in Bangkok before becoming the executive chef of Jiang Nan Chun at the Four Seasons Hotel in Singapore when he was just 28. He joined the Tung Lok Group thereafter as director of kitchens and corporate chef at Jade restaurant at the Fullerton Hotel and My Humble House at The Esplanade where he created many signature dishes that continue to be synonymous with his name today. Sam currently helms the kitchen at Forest Hill, the highly-acclaimed celebrity chef restaurant at Resorts World Sentosa.